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# United States Patent [19]

Smith et al.

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## [54] COFFEE BREWING METHOD

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[56]

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# Related U.S. Application Data

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	doned.

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[57]

# **ABSTRACT**

Coffee brewing cycle time is improved by contacting roasted ground coffee with a brief interval of steam, e.g. 3 seconds. The steam is preferably introduced prior to contact with brewing water and may be followed by a brief interval of pause prior to introducing the water. Steam and water are preferably introduced under a moderately elevated pressure. Improvements in appearance, color, flavor, aroma and yield can be achieved along with reduced cycle time.

# 1 Claim, 1 Drawing Sheet

